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Menus of the 21st Century


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2017

O'Connells Donnybrook Sunday Daytime 2017

O'Connells Donnybrook

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O'CONNELLS

RESTAURANT



Sunday Lunch

11.30 – 15.30

SUNDAY BRUNCH till 14.30

Main + Small Plate 18

Classic + Small Plate 24

Roast + Small Plate 26

Add Dessert + Tea or Coffee 7

SMALL PLATES

House Smoked Goatsbridge Co.Kilkenny Trout

Tipperary crème fraîche, dill, focaccia (gf)

Kelly's of Newport Grilled Black Pudding

Bramley apple compote, grainy mustard cream, rocket leaves

Charcoaled Courgette & Fior di Latte Mozzarella gf

Toonsbridge mozzarella, rocket leaves & basil pesto

Soup of the day (see blackboard) v

Homemade brown bread (gf)

Foccacia Forestière

Kelly's of Newport black pudding, mushroom a la creme, Firehouse Bakery focaccia Co.Wicklow

Devilled Free-Range Co.Laois Eggs

Rocket leaves, sea salt

MAINS

Benedict Classic

Poached Laois free-range eggs, hollandaise sauce, brioche bun, smoked bacon

Rebel 100% Irish Beef Burger

Smoked Gubbeen bacon & cheese, chips (Go bunless with gem lettuce)

Ranch 100% Breast of Irish Chicken Burger

Herb marinated llet of chicken, tomato, avocado, chips (Go bunless with gem lettuce)

CLASSIC

Grilled Irish Waters Salmon gf

Tomato salsa or béarnaise sauce, chips

4 Hour Slow Cooked Shank of Irish lamb gf

White bean cassoulet, herb relish, gratin potato

Josperised Mildly Spiced Mixed Vegetables v | gf

Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils, charcoal grilled pak choi, poppadow & mango chutney

SUNDAY ROASTS FROM 12.00 (as stocks last)

All our roasts are served with vegetables of the day, yorkshire pudding, three-day gravy and Pat Whelan beef dripping roasties

Josperised Roast Half Free-Range Irish Chicken

Herb bread stuffing, homemade bread sauce, cranberries, three-day gravy, yorkshire pudding

12 Hour Slow Roasted Irish Hereford Prime Beef gf

Three-day gravy, homemade horseradish cream, gratin potato, yorkshire pudding

SIDES 3.5

Vegetable of the week | Green Salad | Gratin Potato | Chips

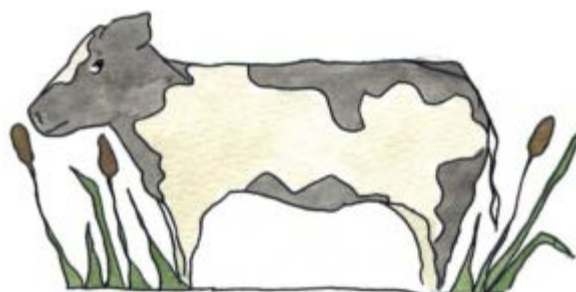


SUNDAY DESSERT COUNTER 7

Like a trolley just not on wheels, a Sunday special at O'Connells

Choose from a selection of hot & cold desserts from our dessert counter

BOOK A TABLE



**All dishes on this menu are either Coeliac Friendly or may be prepared Coeliac Friendly.
The Coeliac friendly dishes are prepared in our kitchens where gluten is also used.**

We work with many small Irish Producers to source our ingredients, many of which we have worked with for years and built strong relationships.

We are passionate about using Irish produce, you can learn more about our producers [here](#).



Call O'Connells Restaurant

00353 1 269 6116



Join Our Mailing List

BOOK NOW